

Appetizer Skewers with Picandou®

Informations

People : 4

Preparation : 60 min.

Cooking time : 30 min.



Ingredients

For 8 skewers

- 2 Picandou® cut into quarters
- 4 slices of bacon
- 2 yellow carrots
- A few Brussels sprout leaves
- 20 g of quince chutney
- 2 tablespoons of unsalted pistachios
- 200 g of Kadaif pastry
- 2 tablespoons of honey
- 50 g of liquid clarified butter
- 50 g of cranberries
- 20 cl of apple juice
- 10 cl of cranberry juice
- 20 g of sugar

Preparation steps



Bacon Skewers:

1. Pan-fry the bacon, then place it on a paper towel and let it cool.
2. Peel the carrots and cut them into cubes. Cook the carrots in apple juice with a pinch of salt, keeping them firm.
3. Chop the cooled bacon. Dip the rounded side of the Picandou into the bacon powder.
4. Fill the Brussels sprout leaves with quince chutney
5. Create the skewers.

Pistachio Skewers:

1. Create small nests with the Kadaif pastry. Brush with clarified butter and honey. Place a few pistachios on the nests.
2. Bake in the oven at 180°C for 8 minutes.
3. Mix cranberry juice and sugar in a saucepan and bring to a boil. Add the cranberries and cook for 1 minute. Let it cool.
4. Finely chop the remaining pistachios. Sprinkle the Picandou with it.
5. Create the skewers.